



2 courses **£18** OR 3 courses **£21**

Venison carpaccio with black olive and herb crostini, rocket salad and a juniper and shallot vinaigrette

Goat's Cheese and wild mushrooms wrapped in filo pastry with a spicy aubergine and tomato sauce

Prawns and crayfish cocktail with crispy iceberg salad and an avocado and cucumber salsa

White bean and smoked ham-hock soup with red onion crisps and garlic croutons

Creedy Carver duck and chicken liver parfait with cranberry chutney and homemade brioche



Devon Turkey with Christmas trimmings

Lyneham Estate pheasant breast wrapped in smoked bacon with a chestnut and potato cake, sautéed green beans and a red ruby sauce

Pan fried fresh salmon with beetroot and caper fricassee, smoked garlic mashed potato and local mussel beurre blanc

Thick cut oven roasted loin of Westcountry Pork with crackling, roast potatoes, poached apples, buttered curly kale and 'Thatcher's Cider' sauce

Winter vegetable strudel with rocket pesto and stilton sauce

Westcountry rib eye steak with thick cut chips, large field mushroom and peppercorn sauce



Iced Christmas pudding parfait with brandy sauce and fresh cranberries

Winter fruit crumble with cranberry ice cream

Whole baked apple with raisins and cognac with an apple sorbet

Caramelised bananas with banana and honeycomb ice cream and a hot amaretto sauce

Rose & Crown Christmas chocolate log with bailey and vanilla ice cream

Festive sharing plate of desserts (for 2 - £2 supplement per person)